		Form PTO-1449 (Mod		Atty. Docket No.:		Serial No		
Page 1 of 1 LIST OF PATENTS AND PUBLICATIONS FOR APPLICANT'S INFORMATION DISCLOSURE STATEMENT (Use several sheets of necessary)				282.016		10/074,870		
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	CE DES	IGNATION (U.S. PATENT	DOCUMENTS				
Examiner Initial		Document Number	'Date	Name	Class	Subclass		ng Date :
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,) [AQ	Frank Vasilianul i Cl	ding Author, Titl	e, Date, Pertinent Page	es, Etc.)	-		
[AV]		Frank Kosikowski, Cheese and Fermented Milk Foods 2 nd Ed. 1977, Ann Arbor Michigan, Edwards Bros., Chapter 7 Fundamentals of Cheesemaking and Curing7, pgs. 90-108						
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M	AS	The Process of Cheese Making, http://mdmd.essortment.com/making cheese_rzgm.htm (2001)						
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